a functional food material, which functional food material is selected from the group consisting of substances that have undesirable flavor and substances that are susceptible to deterioration,

wherein the functional food material is impregnated in pores of the spray-dried, porous delipidated egg yolk particles, and wherein an angle of repose is 60° or less, as measured under the conditions of the water content of $5 \pm 2\%$, relative humidity of 40%, and a temperature of 25° C.

18. (amended) The powder composition of claim 13, wherein said spraydried, porous delipidated egg yolk particles have pores ranging in size from 0.1 to 10 μ m.